



The Essential Chewy Chocolate Chip Cookie

Golden brown, craggy from a surfeit of chips, these moist cookies bend, then reluctantly break to reveal a lava flow of melted chocolate. Truly—if you're a chewy chocolate chip cookie lover, it just doesn't get any better than this. The surprise ingredient? Vinegar. The small amount of vinegar accomplishes two things: it tempers the sweetness of the sugar just a bit, allowing the flavors of the chocolate and butter to shine through, and it reacts with the sodium bicarbonate in the leavener, giving the cookies a little extra lift in the oven. Try it, you'll like it.

Yield: 4 dozen cookies | Baking temperature: 375°F | Baking time: 10 minutes

3/4 cup (1 1/2 sticks, 6 ounces) unsalted butter
2/3 cup (5 1/4 ounces) dark brown sugar
2/3 cup (4 3/4 ounces) granulated sugar
2 tablespoons (1 1/4 ounces) light corn syrup
1 tablespoon cider vinegar or white vinegar
2 large eggs
1 tablespoon vanilla extract
1/2 teaspoon salt
1/2 teaspoon baking powder
1/4 teaspoon baking soda
2 1/4 cups (9 1/2 ounces) unbleached all-purpose flour
3 cups (18 ounces) semisweet chocolate chips

Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.

In a medium-sized mixing bowl, cream together the butter, sugars, corn syrup, and vinegar, then beat in the eggs. Beat in the vanilla, salt, baking powder, and baking soda. Stir in the flour and chocolate chips.

Drop the dough by the tablespoonful onto the prepared baking sheets. Bake the cookies for 10 minutes, until they're just set; the centers may still look a bit underdone. Remove them from the oven, and transfer to a rack to cool.